

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1. – 12. (Cancelled).
13. (New) A shelf-stable sweet goods dough composition comprising:
  - (a) about 10% to about 50% flour by weight, wherein a portion of the flour is barley flour at 0.5% by weight of the composition;
  - (b) about 15% to about 50% by weight one or more sweeteners;
  - (c) about 0.5% to about 18% by weight a source of egg;
  - (d) about 0.2% to about 2.0% by weight one or more leavening agents;
  - (e) about 5% to about 25% by weight one or more fats and/or oils; and
  - (f) about 0.5% to about 10% by weight one or more emulsifying agents.
14. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the dough has a moisture content of from about 5% to about 20% by weight.
15. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the flour is about 15% to about 40% by weight of the composition.
16. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the source of egg is selected from dried whole eggs, whole eggs, frozen whole eggs, liquid whole eggs, dried egg yolks, dried egg whites, albumin, and any combination thereof.
17. (New) The shelf-stable sweet goods dough composition of claim 16, wherein the source of egg is dried whole eggs.

18. (New) The shelf-stable sweets good dough composition of claim 13, wherein the barley flour contains about 5% to about 12% by weight beta-glucans.

19. (New) The shelf-stable sweet goods dough composition of claim 18, wherein the barley flour contains about 7% by weight beta-glucans.

20. (New) The shelf-stable sweet goods dough composition of claim 18, wherein the barley flour is Hi-Sol 7.

21. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the one or more sweeteners include a corn syrup/liquid sugar blend.

22. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the one or more sweeteners include about 0% to about 50% by weight granulated sugar and about 2% to about 50% by weight liquid sweetener.

23. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the sweeteners are about 20% to about 40% by weight of the composition.

24. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the one or more leavening agents include an encapsulated leavening agent.

25. (New) The shelf-stable sweet goods dough composition of claim 23, wherein the encapsulated leavening agent is encapsulated sodium bicarbonate.

26. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the one or more emulsifying agents are selected from sodium stearyl lactylate, sorbitan monostearate, lactylate hydrate, polysorbate 60, polysorbate 80, lecithin, propylene glycol mono- and diglycerides of fatty acids, glycerol-lacto esters of fatty acids, diacetylated tartaric esters of

monoglycerices (DATEM), glycerol monostearate (GMS), and ethoxylated mono- and diglycerides.

27. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the one or more emulsifying agents are about 0.75% to about 5% by weight of the composition.

28. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the composition comprises about 8% to about 20% by weight one or more fats and/or oils.

29. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the composition comprises a mixture of fats in solid form at room temperature and oils in liquid form at room temperature.

30. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the one or more fats and/or oils comprise palm oil.

31. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the composition further comprises a mold inhibitor at about 0.05% to about 1.0%.

32. (New) The shelf-stable sweet goods dough composition of claim 31, wherein the mold inhibitor is selected from potassium sorbate, salts of acetic acid, salts of propionic acid, salts of lactic acid, salts of citric acid, and calcium phosphate.

33. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the composition has a water activity  $A_w$  of about 0.65 to about 0.85.

34. (New) The shelf-stable sweet goods dough composition of claim 33, wherein the composition has a water activity  $A_w$  of about 0.70 to about 0.76.

35. (New) The shelf-stable sweet goods dough composition of claim 13, wherein the composition has a pH of about 6.5 to about 8.5.
36. (New) A shelf-stable sweet goods dough composition comprising
- (a) about 10% to about 50% flour by weight, wherein a portion of the flour is barley flour at about 0.5% to about 3% by weight of the composition;
  - (b) about 15% to about 50% by weight one or more sweeteners;
  - (c) about 0.5% to about 18% by weight a source of egg;
  - (d) about 0.2% to about 2.0% by weight one or more leavening agents;
  - (e) about 5% to about 25% by weight one or more fats and/or oils; and
  - (f) about 0.5% to about 10% by weight one or more emulsifying agents.
37. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the dough has a moisture content of about 5% to about 20% by weight.
38. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the flour is about 15% to about 40% by weight of the composition.
39. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the source of egg is selected from dried whole eggs, whole eggs, frozen whole eggs, liquid whole eggs, a dried egg yolks, dried egg whites, albumin, and any combination thereof.
40. (New) The shelf-stable sweet goods dough composition of claim 39, wherein the source of egg is dried whole eggs.
41. (New) The shelf-stable sweets good dough composition of claim 36, wherein the barley flour contains about 5% to about 12% by weight beta-glucans.
42. (New) The shelf-stable sweet goods dough composition of claim 41, wherein the barley flour contains about 7% by weight beta-glucans.

43. (New) The shelf-stable sweet goods dough composition of claim 41, wherein the barley flour is Hi-Sol 7.

44. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the one or more sweeteners include a corn syrup/liquid sugar blend.

45. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the one or more sweeteners include about 0% to about 50% by weight granulated sugar and about 2% to about 50% by weight liquid sweetener.

46. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the one or more sweeteners are about 20% to about 40% by weight of the composition.

47. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the one or more leavening agents include an encapsulated leavening agent.

48. (New) The shelf-stable sweet goods dough composition of claim 47, wherein the encapsulated leavening agent is encapsulated sodium bicarbonate.

49. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the one or more emulsifying agents are selected from sodium stearoyl lactylate, sorbitan monostearate, lactylate hydrate, polysorbate 60, polysorbate 80, lecithin, propylene glycol mono- and diglycerides of fatty acids, glycerol-lacto esters of fatty acids, diacetylated tartaric esters of monoglycerides (DATEM), glycerol monostearate (GMS), and ethoxylated mono- and diglycerides.

50. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the one or more emulsifying agents are about 0.75% to about 5% by weight of the composition.

51. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the composition comprises about 8% to about 20% by weight one or more fats and/or oils.
52. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the composition comprises a mixture of fats in solid form at room temperature and oils in liquid form at room temperature.
53. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the one or more fats and/or oils comprise palm oil.
54. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the composition further comprises a mold inhibitor at from about 0.05% to about 1.0%.
55. (New) The shelf-stable sweet goods dough composition of claim 54, wherein the mold inhibitor is selected from potassium sorbate, salts of acetic acid, salts of propionic acid, salts of lactic acid, salts of citric acid, and calcium phosphate.
56. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the composition has a water activity  $A_w$  of about 0.65 to about 0.85.
57. (New) The shelf-stable sweet goods dough composition of claim 56, wherein the composition has a water activity  $A_w$  of about 0.70 to about 0.76.
58. (New) The shelf-stable sweet goods dough composition of claim 36, wherein the composition has a pH of about 6.5 to about 8.5.